

# Franco Serra Barbera d'Alba

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Alba

**CEPAGE:** 100% Barbera

**WINEMAKING:** Select grapes are hand harvested. Three weeks maceration is followed by four weeks of fermentation in stainless steel at controlled temperatures.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Three months bottle ageing.

## THE STORY

Franco Serra is a line of traditional and affordable wines from the Piedmont region of Northeast Italy. The wines are produced by the Sperone family at their family estate in Mombaruzzo, Asti. Four generations of winemaking expertise combined with passion for the land make these wines a fantastic journey into Italy's most renowned winegrowing region.

## THE ADJECTIVES

**OVERALL:** Medium-bodied, fruit flavors, food friendly

**AROMAS / FLAVORS:** Ripe red fruits, hint of tobacco

**MOUTHFEEL:** Medium-bodied

## THE SELLING POINTS

Very food friendly. Great BTG candidate.

**PAIRINGS:** Tomato-based dishes, cured meats and cheeses

